



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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Imminent Health Hazard

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Establishment Name: Taco Bell Mangilao

Permit Holder:

TB Guam, Inc.

Inspection Date: 12/4/17

Sanitary Permit No.: 170002889

Location: Lot 5378-1East-1R-New, Mangilao

Time In: 10:02 Time Out: 11:48 Establishment Type: Restaurant Area Number: 4 Phone Number: 734-001

Inspection Reason: Complaint Regular Grade: A Rating: 7

No. of Risk Factor/Intervention Violations: 1 Follow-up: Yes Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 12/14/2017 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection
R = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/O	Proper cooking time and temperatures			6
Employee Health						17	N/O	Proper reheating procedures for hot			6
2	In	Management awareness; policy present			6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	In	Proper hot holding temperatures			6
Good Hygienic Practices						20	IN	Proper cold holding temperatures			6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	In	Proper date marking and disposition			6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed			6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	Out	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the					
Protection from Contamination											
13	IN	Food separated and protected			6						
14	IN	Food contact surfaces: cleaned and			6						

Person in Charge (Print and Sign) Vincyanna Lerngailug

Date: 12/4/2017

DEH Inspector (Print and Sign) Leilani Navarro

12/4/2017

Secondary Inspector:

Tertiary Inspector:



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14	IN	sanitized			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
 Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles: properly stored, used			1
Food Temperature Control						43		Gloves used properly			1
30		Proper cooling methods used; adequate equipment for temperature control			1	Utensils, Equipment and Vending					
31		Plant food properly cooked for hot holding			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32		Approved thawing methods used			1	45		Warewashing facilities: installed, maintained, used; test strips			1
33		Thermometer provided and accurate			1	46		Nonfood-contact surfaces clean			1
Food Identification						Physical Facilities					
34		Food properly labeled; original container			1	47		Hot & cold water available, adequate pressure			2
Prevention of Food Contamination						48		Plumbing installed; proper backflow devices			2
35		Insects, rodents, and animals not present			2	49		Sewage and wastewater properly disposed			2
36		Contamination prevented during food preparation, storage & display			1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
37		Personal cleanliness			1	51		Garbage/refuse properly disposed; facilities maintained			2
38		Wiping cloths: properly used and stored			1	52	Out	Physical facilities installed, maintained, and clean	N	N	1
39		Washing fruits and vegetables			1	53		Adequate ventilation and lighting; designated areas use			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						Documents and Placards					
						54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Cut tomatoes / reach-in chiller	38.5		
Naked chicken / warmer	145.5		
Ground beef / warmer	145.5		

Person in Charge (Print and Sign) Vincyanne Lerngailug

Date: 12/4/2017

DEH Inspector (Print and Sign) Leilani Navarro

12/4/2017

Secondary Inspector:

Tertiary Inspector:



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Diced chicken / warmer	165.0		
Cut tomatoes / upright chiller	40.5		
Ground beef / warmer next to chiller	150.0		
Cut tomatoes / walk-in chiller	37.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTIVE ACTION BY DATE
	A regular inspection was conducted today in response to Complaint #17-005B regarding roaches in a bag of food. No evidence was found to support the complaint during this inspection. The previous inspection conducted on 09/21/2015 was not rated. The following violations were observed today:	
8	Water for the handwashing sinks next to the drive-through counter and the area leading to the three-compartment sink was not properly tempered (i.e., water was too hot, temperature was measured to be between 115-126F). Water in handwashing facilities shall be properly tempered through a mixing valve or combination faucet to promote regular handwashing and prevent scalding.	12/14/2017
52	Presence of food debris and trash found under the double warmer next to the drive-through counter. Physical facilities shall be kept clean to prevent harborage of pests.	1/3/2018
	Pictures of violations were taken. PIC provided twice monthly service receipts from pest control company (see attached). Retrieved "A" Placard No. 01193. Posted "A" Placard No. 02488. Discussed this report with PIC, Vincyanna Lerngailug.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTIVE ACTION BY DATE

Person in Charge (Print and Sign) Vincyanna Lerngailug Date: 12/4/2017
DEH Inspector (Print and Sign) Leilani Navarro 12/4/2017
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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTED BY DATE

Person in Charge (Print and Sign)	Vincyanna Lerngailug		Date:	12/4/2017
DEH Inspector (Print and Sign)	Leilani Navarro			12/4/2017
Secondary Inspector:				
Tertiary Inspector:				

